

BOTANICA
绿茵亭



坐落于澳门银河 嘉佩乐的「绿茵亭」, 宛如一方都市谧境。
在此, 酒店行政总厨Stephen Hsu以自然为灵感之笔, 创意重塑经典环球暖心菜肴,
诚邀宾客入席, 展开一段宁静而深刻的感官巡礼。

Botanica's menu is a feast for the senses, celebrating the deep connection between
gastronomy and nature's botanicals, vibrantly brought to life by the hotel's
Executive Chef, Stephen Hsu. Here, he presents a distinctive vision of reimagined
international comfort food.



前菜 APPETIZERS

  118

绿茵亭季节田园沙拉
Botanica seasonal garden salad

混合生菜, 车厘茄, 西瓜, 青瓜, 希腊青瓜乳酪酱
mixed lettuce, cherry tomatoes, watermelon, cucumber, tzatziki sauce

  168

吞拿鱼及茴香三重奏
Tuna with fennel three ways

烤黄鳍吞拿鱼, 慢炖茴香, 八角风味酒, 微型香草, 青柠, 茴香子
grilled yellowfin tuna, braised fennel, star anise liquor, micro herbs, lime, fennel seed

188

香煎黑豚肉饺子
Pan-seared black pork gyoza

黑豚肉, 老虎虾, 西洋菜, 菠菜, 辣蛋黄酱, 芝麻酱
Iberico black pork, tiger prawns, watercress, spinach, chili mayonnaise, sesame dressing

   208

地中海海鲜温沙拉
Mediterranean seafood salad

带子, 鲜虾, 鱿鱼, 薯仔, 车厘茄, 番茄清汤, 芝麻菜, 阿马尔菲柠檬
scallops, prawns, squids, potatoes, cherry tomatoes, tomato consommé, arugula, Amalfi lemon



主厨推荐 CHEF RECOMMENDATION



素食 VEGETARIAN

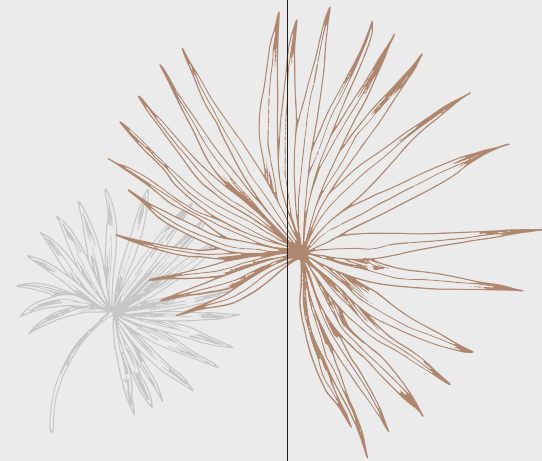


辛辣 SPICY



无麸质 GLUTEN FREE

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湯
SOUPS

 128

意式蔬菜汤
Minestrone

杂菜汤, 自制法式长棍面包, 青酱
mixed vegetable soup, housemade baguette, pesto

 148

法式奶油薯仔大葱浓汤配辣肉肠
“Vichyssoise” with chorizo

大蒜薯仔汤配大葱, 糖姜, 西班牙辣香肠, 青葱油
potato soup with leek, candied ginger, chorizo, scallion oil

 218

龙虾浓汤配海鲜意大利饺
Lobster bisque with seafood ravioli

龙虾浓汤, 海鲜意大利饺子, 白兰地, 绿芦笋
lobster soup, seafood raviolis, brandy, green asparagus

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汉堡及三明治
BURGERS & SANDWICHES



 158

烤季節蔬菜三明治
Grilled vegetable sandwich

烤栳瓜, 车厘茄, 奶油生菜, 西洋菜沙拉, 意大利黑醋, 小麦吐司
zucchini, cherry tomatoes, butter lettuce, watercress salad, balsamic vinegar, wheat toast

 188

大啡菇汉堡
Portobello mushroom burger

烤大啡菇, 日本小青椒, 炸洋葱, 黄芥末酱, 奶油面包
grilled portobello mushrooms, shishitos, fried onions, yellow mustard, brioche

  198

香辣炸鸡腿汉堡
Crispy fried chicken burger

炸鸡腿, 奶油生菜, 番茄, 芥末美乃滋, 奶油面包
fried chicken thigh, butter lettuce, tomatoes, mustard mayonnaise, brioche

 288

和牛汉堡配芝士
Classic wagyu beef burger

M7 和牛牛肉饼, 鸡蛋, 番茄, 车打芝士, 奶油生菜, 焦糖化洋葱, 奶油面包
M7 wagyu beef patty, egg, tomatoes, cheddar cheese, butter lettuce, caramelized onions, brioche

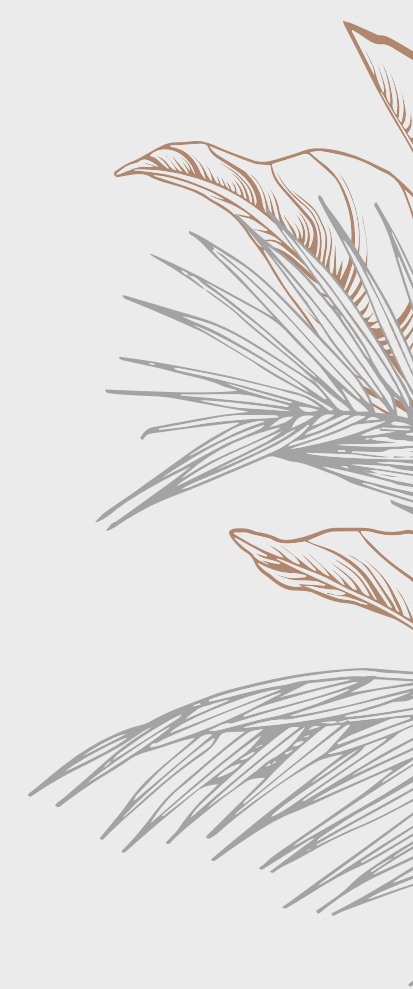
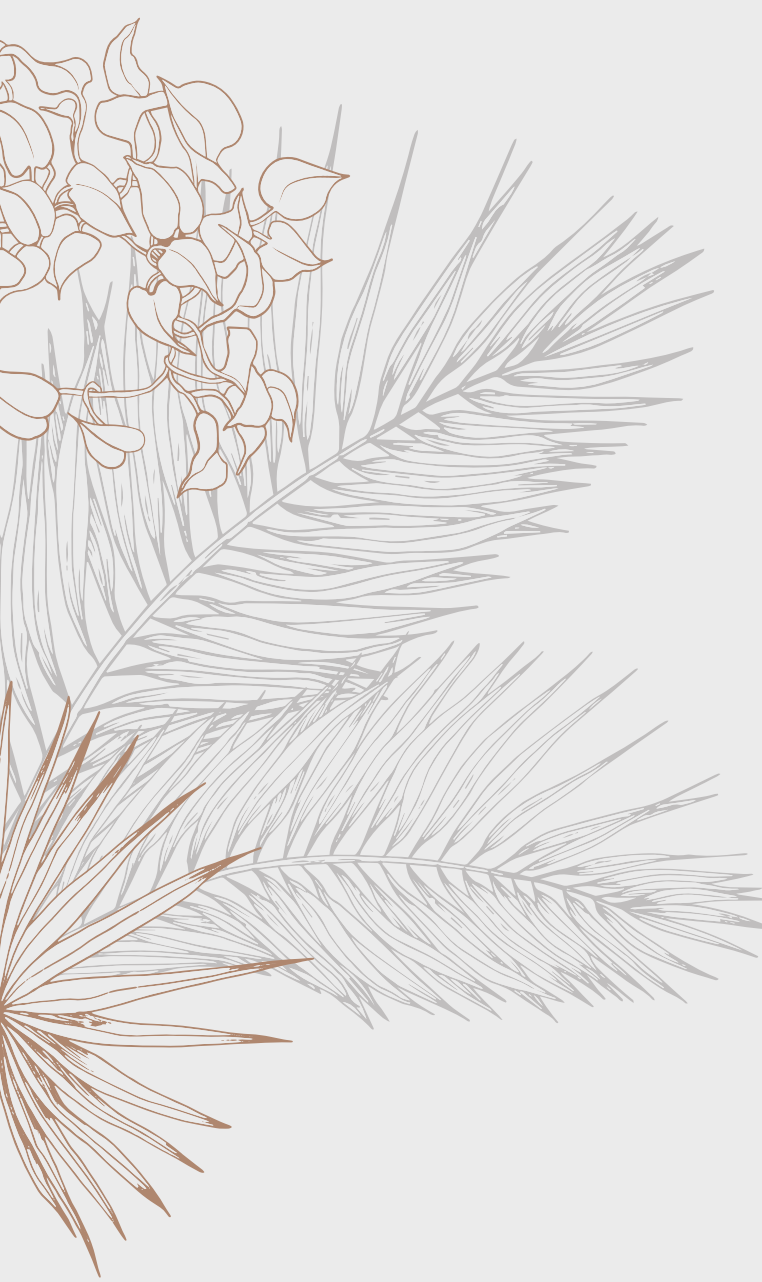
308

龙虾三明治及腌菜
Lobster sandwich

波士顿龙虾, 茴香, 奶油生菜, 腌小黄瓜, 珍珠洋葱, 味噌忌廉汁, 小麦吐司
Boston lobster, fennel, butter lettuce, gherkins, pearl onions, miso cream sauce, wheat toast

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米饭及面条
RICE & PASTA

  138

蒜油辣椒意大利面
Aglio e Olio

意大利面, 蒜泥, 橄榄油, 新鲜辣椒, 蒜片, 欧芹
spaghetti, garlic puree, olive oil, fresh chili, garlic chips, parsley

  168

綠芦笋燉飯
Green asparagus risotto

意大利燉饭, 新鲜绿芦笋, 绿芦笋泥, 羊肚菌, 鲜奶油
risotto, green asparagus, asparagus puree, morel mushrooms, cream

   198

大根浓汤泡饭
Daikon soup over rice

五常大米, 大根, 西芹, 蘑菇, 萝卜叶, 莲藕, 奶油
Wuchang rice, daikon, celery, mushrooms, radish leaves, lotus root, cream

228

黑猪肉番茄细扁面
Tomato pasta with black pork

意大利细扁面, 猪颈肉, 番茄酱, 羊奶芝士, 意式咸猪肉
linguine pasta, pork neck, tomato sauce, pecorino cheese, pancetta ham

  288

海鲜炖圆筒面
Tuscan style seafood stewed with pasta

意大利圆筒面, 鱿鱼, 带子, 大虾, 欧芹, 大蒜, 新鲜辣椒
calamarata pasta, squid, scallops, prawns, parsley, garlic, fresh chili

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海鲜
SEAFOODS

  248

鲈鱼配西西里炖菜
Seabass with Sicilian caponata

直烧鲈鱼, 柠檬, 百里香, 大蒜, 茄子, 葡萄干, 橄榄, 番茄
charred seabass, lemon, thyme, garlic, eggplant, raisins, olives, tomatoes

 288

龙脷鱼配干葱牛油汁
Dover sole with shallot butter sauce

油封澳门龙脷鱼, 甜豆, 豆芽, 三文鱼籽, 西洋菜, 白酒
confit Macanese dover sole, sugar peas, bean sprouts, salmon roe, water cress, white wine

 328

八爪鱼配青咖喱汁
Octopus with green curry sauce

烤地中海八爪鱼, 米形面, 白酒, 橄榄, 番茄, 西芹叶, 青咖喱汁
grilled Mediterranean octopus, rice pasta, white wine, olives, tomatoes, celery leaves, green curry sauce

  388

白酒柠檬炒青口
Mussels with white wine and lemon

炒日本青口, 西芹, 干葱, 柠檬, 番茄, 欧芹, 法式长面包
sautéed Japanese mussels, celery, shallots, lemon, tomatoes, parsley, baguette

主食配菜
SIDES

  58

彩椒配意大利黑醋
Bell peppers with balsamic

  58

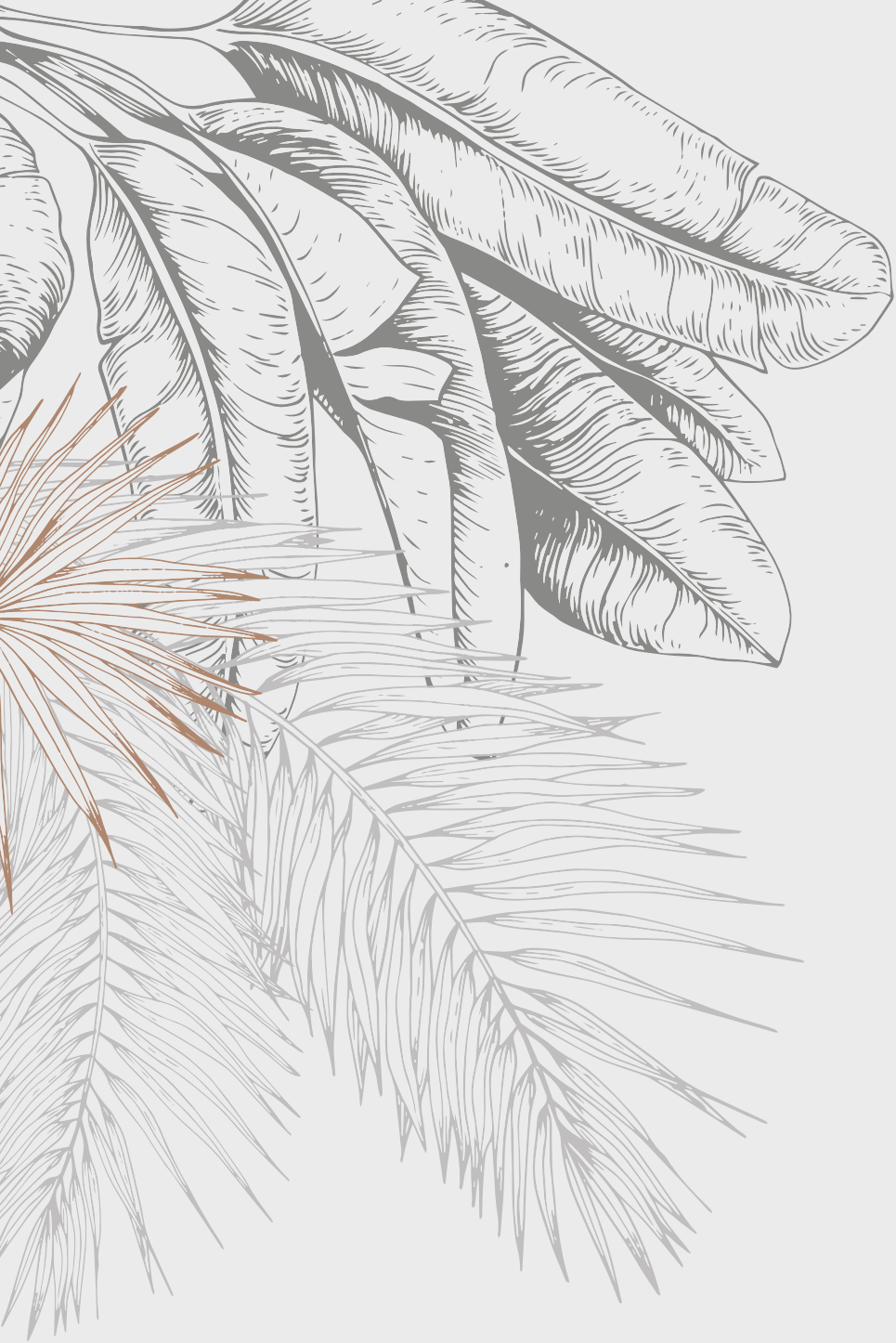
青芦笋配夏威夷果仁
Green asparagus and macadamia nuts

 58

牛油炖香甜椰菜
Butter stewed savory cabbage

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肉
MEATS

-  298

烤猪肋骨配烟熏苹果酱
Barbecued pork with smoked apple sauce

120克烤猪肋骨, 红椒粉, 苹果, 青柠, 辣酱油, 蜂蜜, 芝麻
120g pork ribs, paprika, apple, lime, Worcestershire sauce, honey, sesame
-   388

三黄鸡配黑椒汁
Three yellow chicken with black pepper sauce

半只烤鸡, 柠檬面包糠, 奶油生菜, 日本小青椒, 黑胡椒
half roasted chicken, lemon bread crumb, butter lettuce, shishitos, black pepper
-   438

红酒慢炖牛胸肉
Stewed beef brisket with red wine

牛胸肉, 红酒, 杜松子, 胡萝卜, 黄洋葱, 西芹, 百里香
beef brisket, red wine, juniper berries, carrot, yellow onion, celery, thyme
-  568

焦黄油烤 M7澳洲和牛
Brown butter grilled M7 Australian wagyu beef

200克烤和牛西冷, 油封胡萝卜, 薯蓉, 菠菜, 牛肉汁
200g beef striploin, carrot confit, mashed potato, spinach, beef jus

主食配菜
SIDES

-  58

油封大蒜配蒜片
Chips with garlic confit
-  58

炸薯条
Housemade French fries
-  58

炭烤烟肉薯仔
Grilled potatoes with bacon

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甜点
DESSERTS

- 98

斑兰慕丝蛋糕
Pandan mousse cake

斑斓慕丝, 脆饼碎, 芒果酱, 椰子雪糕
pandan mousse, crumble, mango compote, coconut ice cream
- 108

香草冰淇淋与浓缩咖啡
Golden vanilla ice cream with espresso

自家制云呢拿雪糕, 单份特浓咖啡, 金箔
housemade vanilla ice cream, single espresso, gold leaves
- 138

柠檬茶冰沙
Lemon tea granita

红茶冰沙, 柠檬杏仁曲奇, 柠檬甜酒酱, 柠檬泡沫
black tea sorbet, lemon almond cookie, Limoncello sauce, lemon foam
- 138

抹茶提拉米苏
Matcha tiramisu

抹茶, 玛莎拉酒, 马斯卡彭芝士, 特浓咖啡, 红莓
matcha, marsala wine, mascarpone, espresso, raspberries
- 178

咖啡慕丝配鱼子酱
Coffee mousse with caviar

咖啡慕丝, 榛子, 海藻忌廉, 顶级奥西特拉鱼子酱
coffee mousse, hazelnuts, seaweed cream, Perseus No. 2 Superior Oscietra





咖啡
COFFEE

- 48 | 意式浓缩咖啡
Espresso
- 58 | 现磨咖啡
Fresh coffee
- 58 | 泡沫咖啡
Cappuccino
- 58 | 鲜奶咖啡
Latte

有机茶
ORGANIC TEA

- 78 | 早餐茶
English breakfast
- 78 | 伯爵茶
Earl grey
- 78 | 福建乌龙茶
Oolong Fujian
- 78 | 贵族路易波士茶 (零咖啡因)
Rooibos des Lords (theine free)
- 78 | 抹茶玄米茶
Genmaicha Midori
- 78 | 花果茶74号 (莱姆花、洋甘菊和橙花)
L'Herboriste No. 74 (lime flower, chamomile, orange blossom)



有机果汁精选艾兰优果果汁
ORGANIC JUICE - ALAIN MILLIAT

118	寇氏苹果汁 Cloudy Cox's apple 330ml
118	西红柿汁 Red tomato 330ml
118	菠萝汁 Pineapple 330ml
118	苏维翁葡萄酒 White sauvignon blanc 330ml
118	梅洛红葡萄酒 Red merlot 330ml
580	黑皮诺气泡葡萄酒 Pinot noir sparkling grape juice 750ml



气泡茶
SPARKLING TEAS

160	茉莉花茶 Jasmine 200ml
580	焙茶 Hojicha 750ml
580	大吉岭茶 Darjeeling 750ml
580	茉莉花茶 Jasmine 750ml